

150 TEPOZTLAN, A MEXICAN VILLAGE

463 houses of *adobe* or stone covered with *mezcla*.¹ The tools are European, except the *coa*,² the old agricultural hoe which masons sometimes use to mix *mezcla*. The cost of bringing in cement practically eliminates concrete work. One mason learned his trade in Mexico City, another in Tepoztlán, and a third from a North American railway engineer who employed him as a common laborer to assist in building culverts on the railway near El Parque.

[324] Two ironworkers: These men make *machetes* and incidental ironwork. Information is lacking as to their history.

[252] Six bakers: In the case of two, the trade was learned in a larger city; information is lacking on the others. Each does his baking in a domed *adobe* oven of early Spanish pattern, built in his own houseyard. Wheat flour is imported from the city. Wild yeast is used. The dough is put into the oven on wooden paddles. Many of the special types of bread recognized in the cities are made here too.

[326] Silversmiths: Although these specialists are referred to by this name [*plateros*], and although they do occasional work in silver,³ they are the odd-job men of Tepoztlán. Each operates a small homemade forge, and is equipped with workbench, vises, punches, soldering implements, etc. They do construction and repair work in metal; repair watches, phonographs, and what little other machinery there is in Tepoztlán. One picked up most of his knowledge while in Mexico City.

• [305] Five barbers: This occupation is distinctly an occasional one. The equipment is no more than a razor and shears.

[533] An indeterminable number of musicians. Many men—women rarely—play musical instruments. Sometimes permanent organi-

¹ A mixture of lime and sand.

² Already described on p. 50.

³ Usually silver ritualistic paraphernalia for the church.

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463 The increase in the number of butchers (Fig. 18) parallels the greater consumption of meat in the village. An analysis of the municipio records indicates that the consumption of meat from 1931 to 1941 rose more than 130 per cent while the population increase was approximately 30 per cent. There are four meat stores, but meat is also sold in the open marketplace. There are no refrigeration facilities; the meat is hung on a line in the open air.

[875] The number of teachers given in Table 19 refers to those Tepoztecos who are employed as teachers either in Tepoztlán or in other villages. Those now teaching

[256]
[291]



Fig. 17. A local bakery.

[875] in Tepoztlán number fourteen in contrast with two teachers in 1926. There are now two schools, one in the center and the other in the barrio of Los Reyes.^a The registration in the former at the present time is 611 and in the latter 61. Thus, from the "few score" children reported by Redfield in 1926 there is now a total registration of 672.^b

463 Two other items in Table 19 deserve comment: the increase in barbers from five to fifteen and in corn merchants from two to thirteen. The former is another index of acculturation. Most men now visit the barber on an average of once a month. In the family budgets we have studied, the cost of haircuts for the male members of the household amounts to a sizeable sum during the year. There are three barber shops in the center, with modern barber chairs and equipment, and one each in the outlying barrios of San Sebastián and Los Reyes. The equipment

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[442]
[511]

^a The school in Los Reyes was built in 1931 through the initiative of the inhabitants of the small barrio.

^b The average monthly attendance was 430.

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of the remaining ten consists of comb, shears, and scissors, and the barber usually performs in his yard under a *ciruela* tree. Barbering is still an occasional occupation. Even in the center shops there are no fixed hours, and they are normally open only on Sundays and Wednesdays.

Of the fourteen corn merchants in the village, four buy corn on a large scale; the



Fig. 18. Meat display in the market.

others buy up small quantities which they take to Cuernavaca twice a week. Two factors have been responsible for the increase in corn merchants. Most important was the expansion of the land base by the *cjido* grants and the privilege of using the communal *ilacales* lands. Twenty years ago there was a greater relative number of landless *propios* than today, and the village had to import large quantities of corn for its own consumption. Today the village sells about 1,000 *cargas* of corn out of a total production of about 14,000 *cargas*.¹ The new needs of the people, the higher standard of living, and the sharp rise in prices in the last few years, demand a larger amount of ready cash than formerly and force many families to sell their corn.

Referring again to Table 19, we see that there has also been an increase in the number of *curanderos*, *chirimiteros*, and fireworks makers. These are the specialists which Redfield characterized as the *tositos* in contrast to the *correctos*, who were the storekeepers, merchants, etc. Today no such distinction exists in the village.

¹ One *carga* is about 213 pounds.